

# THE SAN FRANCISCO YACHT CLUB



## LUNCH MENU

20% SERVICE CHARGE ADDED TO ALL ITEMS

### STARTERS

#### AUTUMN FLAT BREAD 18

Butternut squash puree, kale, granny smith apples, pecans, goat cheese, oven-dried wild mushrooms, balsamic glaze

#### SMOKED SALMON FLAT BREAD 20

Crème fraîche, basil, red onions, caperberries

#### CRISPY FRIED CALAMARI 19

Grilled lemon, lemon aioli, squid ink

#### HALF DOZEN RAW OYSTERS 21 GF

Cocktail, mignonette sauce

#### SEARED AHI TUNA TOSTADA 21

Togarashi crusted Ahi Tuna, crispy wonton, cucumber, avocado, eel sauce, pickled ginger

#### DIM SUM BASKET 21

Pork and shrimp dumplings, sweet and sour sauce

#### COCONUT SHRIMP 23

Six prawns, mango dipping sauce

#### CLAM CHOWDER cup 6 | bowl 9

#### SOUP DU JOUR cup 6 | bowl 9

### SALADS

#### ROASTED PEAR SALAD 18 GF

Little gem lettuce, pears, butternut squash, cranberries, pecans, maple vinaigrette

#### DUNGENESS CRAB LOUIE 34 GF

Romaine lettuce, crab, tomatoes, eggs, cucumber, avocado, thousand island dressing

#### CURRY CHICKEN SALAD 21 GF

Mixed greens, mango, papaya, banana, chutney, shaved coconut

#### CAESAR SALAD 8 | 13

Romaine lettuce, croutons, Parmigiano Reggiano

*Enhance any salad with these options:*

*Grilled Chicken 8 | Grilled Salmon 15*

*Grilled Prawns 12 | Dungeness Crab 22*

#### HARVEST BUDDHA BOWL 20 GF

Quinoa, chickpeas, beets, sweet potatoes, brussels sprouts, avocado, maple Dijon vinaigrette

#### COBB SALAD 20 GF

Romaine lettuce, turkey, bacon, tomatoes, avocado, egg, blue cheese, blue cheese dressing

#### ROASTED BEET SALAD 18 GF

Arugula, mixed greens, walnuts, cranberries, balsamic vinaigrette

#### HOUSE SALAD 9 | 14 GF

Baby mixed greens, watermelon radish, cucumber, cherry tomatoes, mixed olives, citrus vinaigrette

### BURGERS & SANDWICHES

(choice of french fries, coleslaw, or salad)

#### SALMON CLUB 18

Salmon, lettuce, tomato, avocado, basil aioli, sourdough

#### TUNA MELT 18

Tuna salad, cheddar, tomato, sourdough

#### TURKEY CLUB 16

Turkey, bacon, swiss cheese, lettuce, tomato, mayonnaise, sourdough

#### LAMB BURGER 18

Feta cheese, arugula, pickled onions, tzatziki sauce, brioche bun

#### REUBEN SANDWICH 18

Corned beef, provolone, sauerkraut, thousand island dressing, marble rye

#### GRILLED BLACK BEAN BURGER 18

Lettuce, tomato, avocado, chipotle aioli, brioche bun

#### SFYC CHEESEBURGER 17

Havarti, lettuce, tomato, onion, pickles, brioche bun

*Sub Beyond Burger | Chicken 2*

#### ALL BEEF HOT DOG 12

### ENTREES

#### FALL RISOTTO 20 GF

Roasted butternut squash, wild mushrooms, pumpkin seeds, sage

#### FISH & CHIPS 22

Beer battered lingcod, french fries, coleslaw

#### GRILLED CHICKEN QUESADILLA 18

Cheddar, jack cheese, guacamole, sour cream, salsa

#### GRILLED FISH OR SHRIMP TACOS 21 GF

pickled onions, tomatillo salsa, corn tortillas, pico de gallo, garlic aioli

#### SASHIMI PLATE 25

Ahi Tuna, Hamachi, Octopus, seaweed salad, wasabi, pickled ginger

#### PARMESAN-CRUSTED SANDDABS 24

Basmati rice, seasonal vegetables, chardonnay reduction

#### AHI TUNA POKE BOWL 25

Sticky Rice, pineapple salsa, toasted nori, wonton chips

#### TOFU STIR FRY 18

Tofu, vegetables, rice, miso soy reduction

GF - GLUTEN FREE  VEGAN

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*